

Barbecue Boats

Group Member

Serving Size: 4
Categories: Sandwiches & Beef

Supply Table

- 1/2 loaf french bread loaf - sliced horizontally
- 1/2 lb. ground beef
- 2 Tbsp. chopped onion
- 1/2 c. barbecue sauce
- 4 oz. cheddar cheese - grated

Preparation Steps

1. Preheat oven to 300°.
2. Tear bread out of loaf to form a "boat" and save.
3. In a large skillet brown the ground beef and onion. Drain fat.
4. Tear the bread, you have taken out of the loaf, into bite size pieces.
5. Add barbecue sauce and torn bread pieces to ground beef.
6. Fill loaf with meat sauce and top with cheese.
7. Bake until cheese melts about 5 - 10 minutes.